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Pectin Factory Begins Partial Operation

Bulgarian newspaper
17 Sep 1951

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PECTIN FACTORY BEGINS PARTIAL OPERATION -- Sofia, Vecherni Novini,

17 Sept 51

Another big factory of great importance to the Bulgarian national economy, namely, the Pectin Factory, has begun partial operations. Construction will be completed by the beginning of November 1951.

The Bulgarian canning industry had a great need for pectin -- that strange substance which has specific gelatinizing and preserving qualities and without which one cannot think of producing preserves and jellies. The production of these different products by the Bulgarian canning industry is of great importance to the national economy. By producing preserves, the fruit crop which is so rich in vitamins, is conserved for the winter months, fruit crops are rendered more valuable, fruit growing is developed more extensively and larger possibilities for export are created.

Pectin is a natural product found abundantly in nature. It is the substance which unites plant cells. It is found in all plants and fruits, and in especially large quantities in hemp, beets, sunflowers, etc. Pectin which is suitable for industrial production is found in large quantities in apples, dog rose, quinces, lemons, etc. In Bulgaria it will be extracted only from apples and wild apples which grow abundantly on the plains and mountains.

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Previously all the pectin needed for the production of preserves was imported from abroad. Later, primitive installations for its production were built at the canning combine at Krichim Railroad Station. At present, the new factory already performs part of the production processes and after only a month and a half it will start operating at full capacity satisfying all the needs of the domestic canning industry and with surpluses for export.

Pectin is obtained by pressing fruit. The juices extracted by the pressing process are separated and utilized as fruit juices, fruit concentrates, malic acid and fruit alcohol, and from the pressed pulp pectin is obtained. The extract obtained from the pulp is processed by a large number of complex machines until it is turned out in the form of flour as a valuable product for the canning industry or for export.

The use of pectin is very simple. It is added in small quantities of from 1 to 5 grams per kilogram of preserve while the fruit is boiling. Its presence assures the product's preservation and high quality.

The Bulgarian Pectin Factory was constructed in fulfillment of the Five-Year Economic Plan and it represents an important link in the industrialization of the country. It was built with socialist speed. It required only one year to draw the plans, to construct the plant, and to build

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and mount the many machines. The installation of the machines began even before the completion of the factory walls. The pressing of wild apples, the separation of pulp and juices and their storage for future processing began even before the mounting of extraction equipment.

The tall white factory building is monumental. Its central shop is enormous -- as large as a six-story building. The premises, into which the machines are slowly brought to take their permanent places, are clean and spacious.

The Pectin Factory is a proud acquisition for Bulgaria, not only because it is the only one in the Balkans, and not only because its production insures the production of tens of other plants, but also because the larger part of its machines and equipment are designed by Bulgarian engineers, are built in Bulgarian machine-building plants and are mounted by Bulgarian technicians. The Bulgarian machine-building industry is developing with the valuable assistance of the Soviet Union. The invaluable Soviet assistance is helping the speedy progress of the Bulgarian national economy. Through the creation of a machine-building industry the Soviet Union has opened the way for the complete industrial development of Bulgaria.

The installing of heavy machinery was done exclusively by Bulgarian engineers and technicians. Workers at the factory itself even worked on holidays, fulfilling their task with

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great skill before the set time. The machine installed, seven persons in all showed exceptional initiative and used original methods in lifting the large 7-ton dryer to a height of 6 meters in order to install it on the second floor of the building. They installed this very complex machine in its proper place without any delay.

The installations of the new factory are modern and some of them employ the latest techniques. The factory has the largest and most modern filter for straining fruit juices in the country; its vacuum installation is a model of perfection -- condensing juices in only 30 seconds; the largest alcohol distillation column in the country is now being installed in a special room.

There are also facilities at the Pectin Factory for the production of all kinds of fruit juices, concentrates, jellies and preserves, in which fruit from nearby localities will be processed. Pectin will soon be sold to housewives for home use.

In the laboratory of the factory, a large number of varied experiments are now in progress to investigate possibilities for use of pectin in producing milk products, medical preparations, bread baking, perfume, etc.

A previously unused fruit, namely, wild apples, will be used in the future to produce many important and valuable goods for the Bulgarian people. The Bulgarian Pectin Factory is a large new achievement of Bulgarian socialist construction which creates a new link in the national industrialization.

[See CIA Photo Accession No 58281]

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